

Mutual Trading, Inc.
Japanese Sake Spec Sheet

Brewery	linuma Honke - Kinoene Masamune
Founded	1688~1703
Profile	They have been making sake in Chiba prefecture for 300 years, combining tradition and art with technology. Kinoene Masamune participates in the community as well by contributing to tourism, and develops & sells confections and sake-related goods to enrich local culture and commerce.

Product Name	Kinoene Hanayaka Takumi no Kaori
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Item Number	57892
Case Contents	12 bottles
Size	720ml
Class	Junmai Ginjo
Rice	Yamada Nishiki
Rice (kakemai)	Gohyakumangoku
Rice-Polishing Ratio	55%
Yeast	1801+1001
Sake Meter Value	+1
Acidity	1.4
Amino Acids Level	1.2
Alcohol by Volume	16%
Aged	N/A
Introduced in	2023
Brewery Location	Chiba Prefecture
Brewery Head	Koichi Kawaguchi



SWEET	SEMI-SWEET	SEMI-DRY	DRY	EXTRA-DRY
		○		

FRAGRANT	LIGHT	AGED	RICH
○			

COLD	ROOM TEMP	BODY TEMP	WARM
◎	○	x	x

APERITIF	APPETIZER	MAIN DISH	DIGESTIF
	○		

Food Pairings
Goes well with white fish, shrimp, scallop, and seafood dishes with light seasonings. It also goes well with western dishes such as Thai carpaccio with Genovese sauce, seafood gratin with white sauce, and cream stew.

Tasting Notes
By introducing pasteurization in a bottle, you can now enjoy the fresh taste of raw sake and the gas sensation from fermentation. It has a fruity aroma, with a refreshing sourness and a sweet aftertaste.

Awards
National Sake Appraisal Association 2011 Gold Award, 2012 and 2014 Silver Award / Delicious Sake in a Wine Glass Award 2013, 2014, 2015, 2017 Gold Award 2019 Supreme Gold Award / Kuramaster 2018 Gold Award 2015, 2017 Gold Award 2019 Supreme Gold Award / Kuramaster 2018 Gold Award